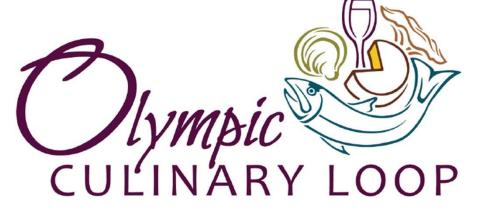


Olympic Coast National Marine Sanctuary Advisory Council

Delicious Development An Introduction





Why Culinary Tourism?







Why Culinary Tourism?

Foodies

want to be educated
when traveling. Eightythree percent enjoy
learning about the local
culture and cuisine of the
destinations they visit.

The same percentage say they will spend more money on food and drinks while traveling.



Festivals

motivate culinary
travelers so destination
marketing organizations
should consider hosting
a beer, wine or culinary
festival to feature local
fare, products and unique
food activities like chef
demonstrations and
samplings.

Source: American Culinary Traveler Study – www.MandalaResearch.com

Why Culinary Tourism?



51%

of all respondents said they travel to learn about or enjoy **unique** and **memorable** eating and drinking experiences. Travelers are most interested in local & authentic foods and culinary experiences that are different from those they can get at home.

Most travelers combine culinary activities with other activities, for example, participating in culture, heritage and nature-based activities.



deliberately choose destinations based on the availability of activities related to local food and drink, whether it's a beer or wine festival, a farmers market or a farm-to-table experience.

Source: American Culinary Traveler Study – www.MandalaResearch.com













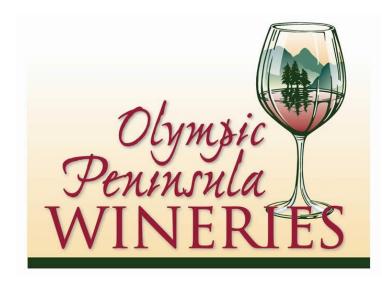


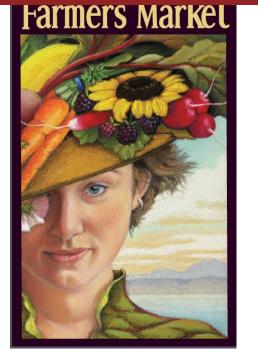


Is Through Their Stomachs



OMPAN





food service for a sustainable future ®









38% Canada

34% Australia

Brazil 56%

Top 5 Motivations for Selecting Last Intercontinental Destination

Motivation	% Selected
Cultural Historical Attractions	63%
Shopping	62%
Local Lifestyle	57%
Dining/Gastronomy	56%
Urban Attractions/Nightlife	56%



United Kingdom 31%



54%

Mexico

52%



Japan

59%



Germany

38%

Top 5 Motivations for Selecting Last Intercontinental Destination

Motivation		% Selected
Cultural Historical	Attractions	42%
Shopping		40%
Dining/Gastronom	у	38%
Ecotourism and Na	ture	35%
Urban Attractions/	Nightlife	34%

Source: Brand USA, Global Market Profiles study '14



The term "Pacific Northwest" doesn't mean a lot in the food world.

It is geographically vague and factually incorrect when referring to southwestern Canada. "Cascadia" is a common food shed and watershed that extends as far south as northern California, as far east as western Montana, and as far north as southwestern British Columbia. Its western edge is the Pacific Ocean.







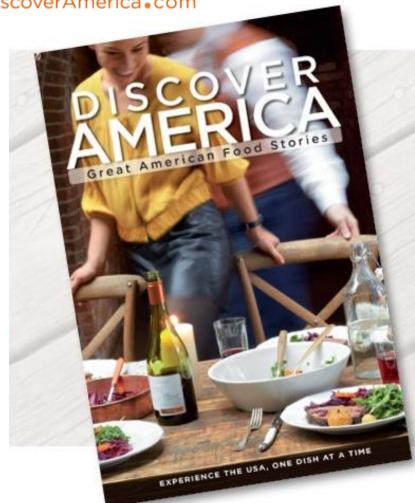
Discover America - Great American Food Stories

Brand USA is launching a culinary initiative that inspires the world to discover the destinations and tastes of our nation like never before.

The "Great American Food Stories" culinary guide was launched this past July 4 celebrating key markets and will be amplified by weeklong chef tours, a multi-week digital and social media push, domestic and international media outreach/PR and ongoing culinary programming such as a cooperative marketing platform and future events like World Expo Milan 2015.



DiscoverAmerica • com



GREAT AMERICAN FOOD STORIES

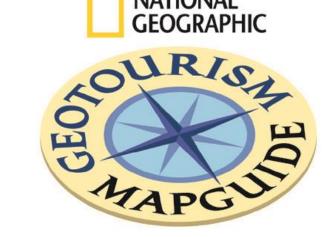
DISCOVER GREAT RECIPES, TOP CHEFS AND FRESH, LOCAL INGREDIENTS IN OUR EBOOK!

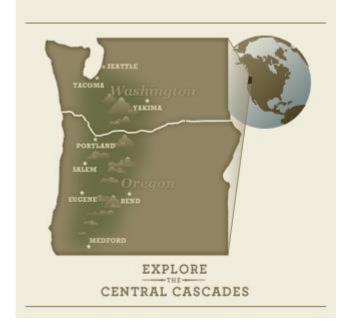
VIEW THE CULINARY GUIDE

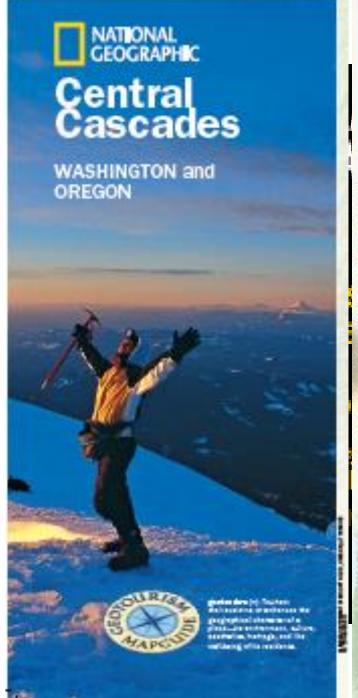


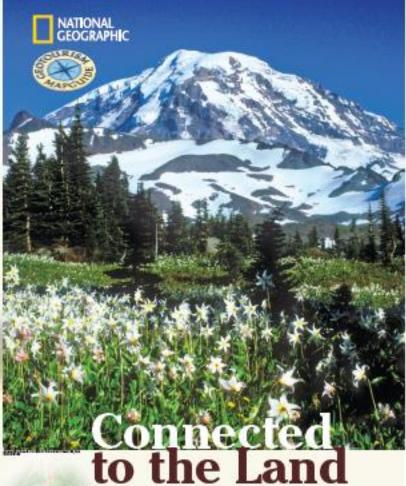












he great hope of the writer Wallace Stegner was that people in the West would create a civilization to match the setting, Car-tainly, Seattle and Portland, cities full of tech-savey urbanites who still define themselves by their relationship to the outdoors, are in search of such an ideal. Within an hour of both places are protected wilderness areas: glaciers and 500-year-old trees and mountain meadows that rarely experience a human feetprint. Virtually all of the Central Cascades is publicly owned, and at times it seems that

every one of the ten million people

in Washington and Oregon wants a piece of it. To timber towns, the forests are their livelihoods. To the growing recreation com-munity, the area is a big vertical playground. Scien-tists warn that biodiversity in the

brooding Cascades, with wonders still undiscovered, needs watchful stewardship. And those who have been around the longest, the native tribes, want people to know that they're still here, with their own view of how to live in the arms of this land. Urban and wild, high-tech and ancient, that's what I grow up with-Stegner's geography of hope.

-Tim Egan, author



BROWSE BY INTEREST

Browse all 450 Geotourism Locations

National Geographic Map Locations (189)

Locations featured on the printed Central

Cascades Geotourism map

- **Lodging** (43)
- Food and Drink (77)
- M Outdoor Recreation (137)
- 🕦 Scenic Byways, Trails and Routes (124)
- Festivals and Events (58)
- Matural Areas and Attractions (157)
- Wildlife Habitats and Viewing (80)
- Arts (54)
- m Museums and Cultural Sites (89)
- Historic or Archaeological Sites (147)
- 🛊 Agritourism and Wineries (50)
- Volunteer Opportunities (4)

CENTRAL CASCADES
GEOTOURISM PROJECT

Oregon & Washington

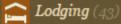


BROWSE BY INTEREST

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Locations teatured on the printed Central Cascades Geotourism map



Food and Drink (77)

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🏫 Festivals and Events (58)

Natural Areas and Attractions (157)

🤾 Wildlife Habitats and Viewing (80)

Arts (54)

m Museums and Cultural Sites (89)

Historic or Archaeological Sites (147)

Agritourism and Wineries (50)

Volunteer Opportunities (4)



Paradise Inn

Trail weary climbers and mountain retreat seekers alike find comfort around the mammoth stone fireplaces in the grand lobby and dining room of this historic landmark. Built in 1916, this historic landmark inn holds a special place in the heart of Washington residents. The Paradise Inn...

Location: Mount Rainier National Park, Paradise, WA 98398



Trout Lake Motel

Sweet potato waffles and log cabin accommodations provide ample fuel for exploring nearby ice caves and volcanic bridges. Trout Lake Motel is known for friendly service, wonderful, homemade meals and gorgeous views of the Tieton River. Fee Required Located on Private Land Location: 27090 Highway 12, Naches, WA 98937



Copper Creek Inn

Copper Creek Lodge is a historic 1919 log building on 6 acres with 750 feet of Copper Creek frontage. Guests enjoy the beauty of the evergreen forest, grassy open areas, trails on the back side of the property and the quiet and peacefulness of being...

Location: 35707 SR 706 E, Ashford, WA 98304



Crystal Mountain Summit House

Hop on the Rainier Express chairlift or take a challenging hike, to Washington State's highest restaurant (6,872 feet) where you can have your butternut squash ravioli with a complimentary view of the gorgeous Cascades. On a clear day, you can see many of the area's...

Location: 33914 Crystal Mountain Blvd., Crystal Mountain, WA 98022

CENTRAL CASCADES
GEOTOURISM PROJECT
Oregon & Washington











INDUSTRY
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SALES & MARKETING
- opportunities -

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Oregon Regional Visitor Research

Economic Impact

Advertising Accountability

Cycling Research

Culinary and Agritourism Research

Additional Research

View All Research and Reports

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2014

Culinary and Agritourism Research

travelhorizons: Perspectives on the Travel Intentions of Americans: 2013, David Sheatsley, MMGY Global

Publish Date: July 1, 2013

Travel Horizons April 2013 Culinary Extract (PDF)

This report is an excerpt of a larger study and summarizes participation in culinary experiences and the extent to which...

Oregon Wine Reputation Study Overview: 2013, Dr. Sharon Wagner, Linfield College

Publish Date: April 24, 2013

→ Or egon Wine Reputation Study Overview, 2013 (PDF)

The study was conducted to assess regional reputation associated with Oregon wine and to increase understanding of factors associated with...

Oregon's Bounty Visitor Behavior and Attitudes: 2011, Suzanne Cook Consulting, LLC

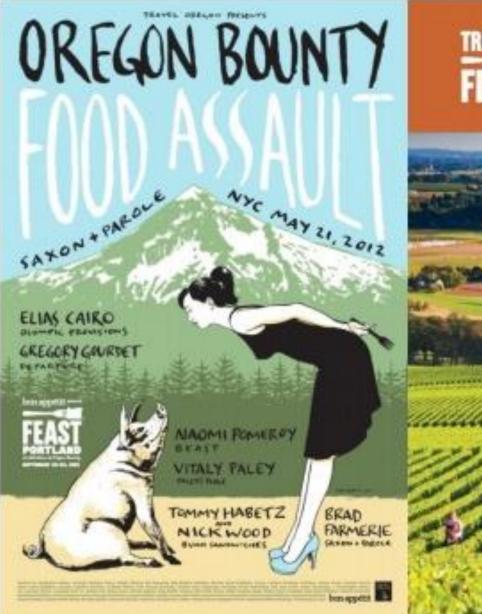
Publish Date: April 1, 2011

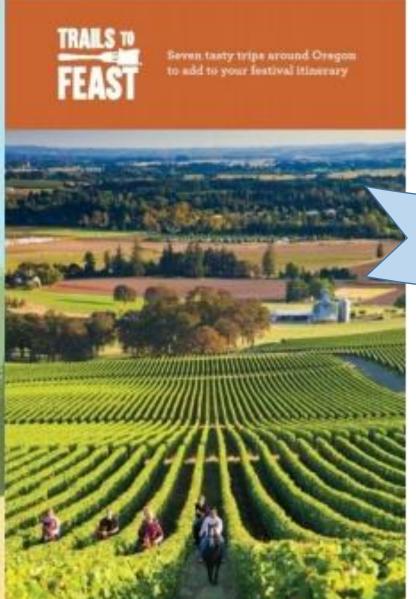
Oregon's Bounty Visitor Behavior and Attitudes, 2011 (PDF)

This study was designed to explore a number of aspects related to Oregon visitors' shopping and dining experiences.

004





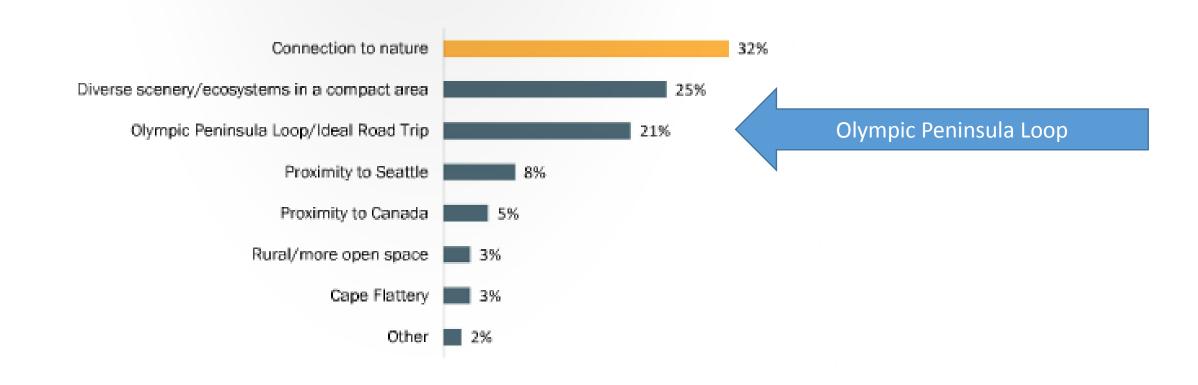


Culinary campaign,
Oregon Bounty, was
named the best
overall campaign in
the country by US
Travel Association

Silver Medal Award for "Excellence in **Media and Publicity Campaigns."** This prestigious award, judged exclusively by working journalists, included work on Full On Oregon, *Tasting* Table, Oregon **Bounty, Food Assault** & Trails to Feast campaigns.

NORTH STAR

Which of the following is most important to the Olympic Peninsula's identity?



Other: Rain, oyster growing



What is the Olympic Peninsula's greatest tourism asset?

- Olympic National Park
 - "As a single entity, Olympic National Park."
 - "The Olympic National Park and all of the activities that go with it."

Natural beauty

- "Its recreational beauty and wonderful Park."
- "Its scenery, landscape diversity jagged peaks, picturesque small ports, rainforest, and organic farms – and uncrowded and unspoiled atmosphere."
- "You don't have to go far to find beauty. It's everywhere."
- "We have many outdoor activities in very natural, unadulterated settings."



In your opinion, what are the top three things on/about the Olympic Peninsula that attract visitors?

- Olympic National Park
 - "Many of the Olympic National Park visitation spots."
- Scenery and natural beauty
 - "The scenic beauty great for photography."
 - "The natural and undisturbed nature of much of the area."
- Beaches and the ocean
 - "The unparalleled beauty of the unspoiled beaches."
- Proximity to Canada
 - "Ease of making a big loop trip from Seattle to the Olympic Peninsula to Vancouver Island, Vancouver to Whistler, and back to Seattle."

If the Olympic Peninsula were a famous person, who would it be? Why?

- Teddy Roosevelt
 - "Outdoorsman, rough and ready with a willingness to be exposed to the elements and not needful of the urban amenities."
- Robert Redford
 - "A little rustic but nice to look at."
- Jim Whittaker
 - "Mountain climber, world adventurer, sailed his family around the world. Business person (he started REI) and supporter of a clean and healthy world."









What are the biggest opportunities for tourism growth on the Olympic Peninsula?

- Capitalize on what is already available
 - "Capitalize on recreation and visitor opportunities that are already here. We need to provide diverse opportunities for visitors."
- Marketing and advertising
 - "Advertise the area's natural attractions. Twilight opened the door now we can capitalize on what we have to offer!"
 - "A collective effort in telling the story of the Olympic Peninsula."
- Outdoor recreation activities
 - Development of winter recreation as a way to attract visitors from the other side of the Puget Sound, out of state, and across the water in Victoria."
 - "Expanded options for experiencing the outdoors."
 - "Develop activities that encourage a return wine tours, structured hikes and walks in the Olympic National Park and our beaches, zip line, whale watching... promote recreational sport fishing and surfing."



What are the biggest challenges currently facing the Olympic Peninsula as it relates to growing tourism?

- Accessibility and transportation
 - "Transportation access and access to the land."
 - "No matter how stunning the natural beauty, having an infrastructure that is rundown will not bring repeat visitors."
- Proper marketing / advertising
 - "Shaping a cohesive/inclusive message of tourism opportunities and having adequate funding for targeted promotions."
 - "Getting the word out that we have so much nature for everyone to see."
- Accommodations
 - "Few high quality services no four star hotels."
 - "There is no variety in lodging choices."



If the Olympic Peninsula were a popular consumer product brand, what would it be? Why?

- REI
 - "Because people are looking at outdoor activities."
- Patagonia
 - "Environmental ethics, exploration, adventure, beauty."
- Toyota
 - "Reliable, family-friendly, eco-friendly, a bit of extreme sports, long-lasting memories."









When you first think of the following areas/destinations on the Olympic Peninsula, what comes to mind?

Shelton	/Mason	County
		-47

- Nothing
- The Prison
- Oysters

Forks/La Push

- Twilight (movie)
- Rain
- Beach

Quilcene and Brinnon

- Seafood
- Don't Know

Port Townsend

- Quaint
- Ferry
- Shopping

Kalaloch & Hoh Rain Forest

- Rain Forest
- Beauty
- Hiking

Sequim

- Seafood
- Lavender
- Dry

Port Angeles

- Ferry Port
- Small Town
- Beautiful

Neah Bay/Cape Flattery

- Fishing
- Ocean
- Native Americans

Port Hadlock-Chimacum-

Nordland-Irondale

- Nothing
- Fishing
- Beauty



When you first think of the following areas/destinations on the Olympic Peninsula, what comes to mind?

Amanda Park and Quinault

- Beauty
- Lake Quinault
- Native Americans

Clallam Bay and Sekiu

- Fishing
- Ocean
- Prison

Port Ludlow

- Water
- Boats
- Nothing

Olympic National Park

- Beauty
- Rain Forest
- Hiking

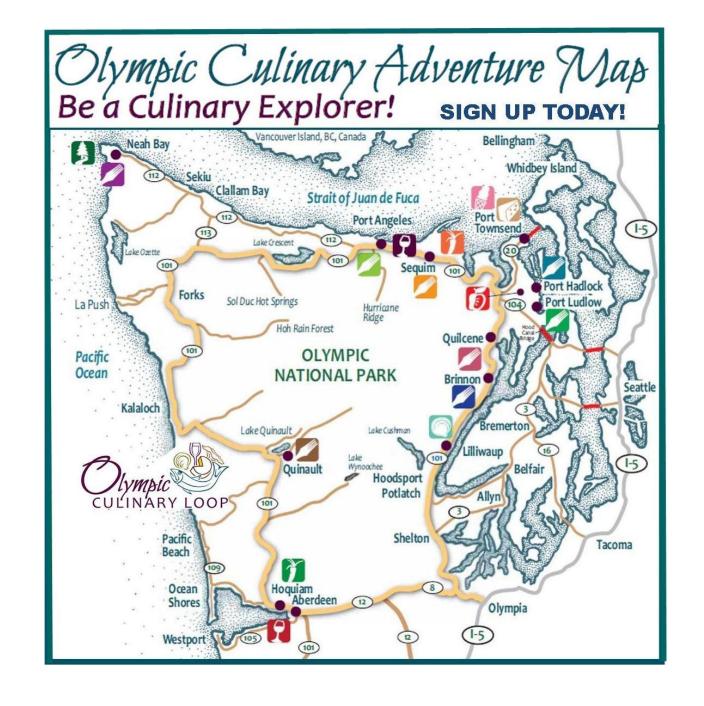




4 Counties:

- Clallam
- Grays Harbor
- Jefferson
- Mason

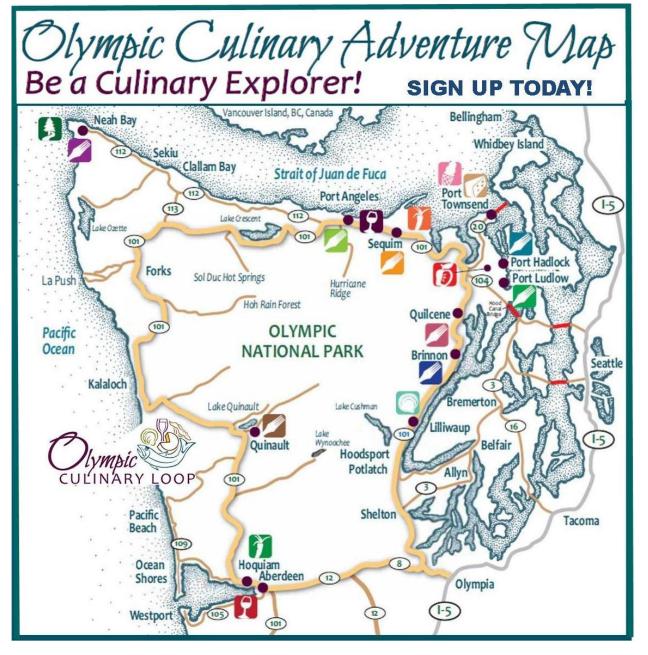
Offering **B2B** + **B2C** exposure

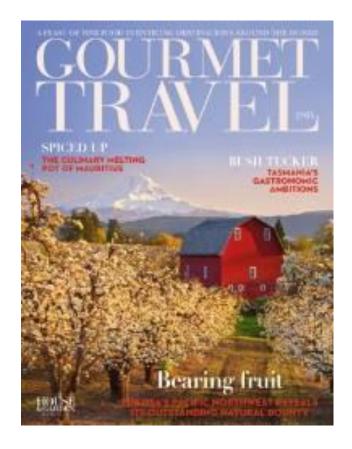




3 Cities:

- Clallam
 - Port Angeles
- Grays Harbor
 - Ocean Shores
- Jefferson
 - Port Townsend
- Mason





CULINARY FRONTIERS

From Washington's seafood to Oregon's Pinot Noirs, nature's bounty puts the USA's Pacific Northwest on the map for a tasty road trip, says Kate Crockett

ILLUSTRATION LIANNE HARRISON

s American breakfasts go, the one served at Dungeness Barnhouse on Washington's Olympic Peninsula is a little different. 'Crab Benedict' is landlady Berta Warden's take on the classic breakfast eggs and hers has a distinctly local twist: a soft-poached egg served on a bed of meaty Dungeness crab, and spinach from the garden, topped with hollandaise. The flavoursome crab, which takes its name from this sleepy town, has been plucked from the waters within view of Berta's home. Native to North America's west coast, Dungeness crab is a celebrated and ubiquitous feature of menus throughout the region.

Berta and her beautiful B&B (www.dungenessbarn house.com; doubles from \$175), which currently comprises just two rooms in a remodelled 1920s dairy barn, encapsulate all that is enchanting about the USA's Pacific Northwest. The welcome is friendly, the produce is hyperlocal and the setting breathtaking: Dungeness Barnhouse overlooks the world's longest natural sand spit





on the classic breakfast local twist: a soft-poacl Dungeness crab, and s with hollandaise. The its name from this sleet the waters within view America's west coast, I ubiquitou s feature of m

Berta and her beauti house.com: doubles from just two rooms in a ren encapsulate all that is Pacific Northwest. The is hyperlocal and the se Barnhou se overlooks tl

and wildlife reserve on the Stran of Sanjuan de ruca. On a clear day you can see Victoria on the southern tip of Vancouver Island, British Columbia, which is just 90 minutes by ferry from nearby Port Angeles.

WASHINGTON

But it is east across the Puget Sound, to Seattle, where a food-fuelled road trip through the Pacific Northwest must start - at the region's most memorable foodie destination, Pike Place Market. Buzzing and heaving, this 105-year old living market is loved by locals as much as visitors. It is also a rambling, riotous assault on the senses best curated by a food lover like Nick Setten from Savor Seattle (www.savorseattletours.com). Knowledgeable and engaging, Nick's two-hour romp (\$40pp) through the warren of buildings pauses to sample the culinary gems ⊳

our first stop on the peninsula is pretty Port Townsend, which is home to some rare Victorian buildings and Elevated, an artisan ice-cream shop worth the detour for its home-made scoops flavoured with lavender from nearby Sequim. A clutch of artisan food producers hugs the cast coast of the peninsula: visitors can sample Hama Hama Oysters plucked fresh from Hood Canal, washed down with cider from Finnriver Farm & Cidery, All part of the Olympic Culinary Loop (www.olympicculinaryloop.com). Then it's on, towards the Pacific, driving the northernmost stretch of America's great Route 101, which runs all the way to Los Angeles.

bridge Island ferry,

etty Port Townsend, ian buildings and worth the detour with lavender from food producers hugs ors can sample from Hood Canal, iver Farm & Cidery, Culinary Loop Then it's on, towards st stretch of America's way to Los Angeles.

the smart rour beasons beattle (www. fourseasons.com/seattle: doubles from \$295), which is an ideal base thanks to its proximity to the market and the Seattle Art Museum.

Beyond Sequim and Dungeness, are Hurricane Ridge ...

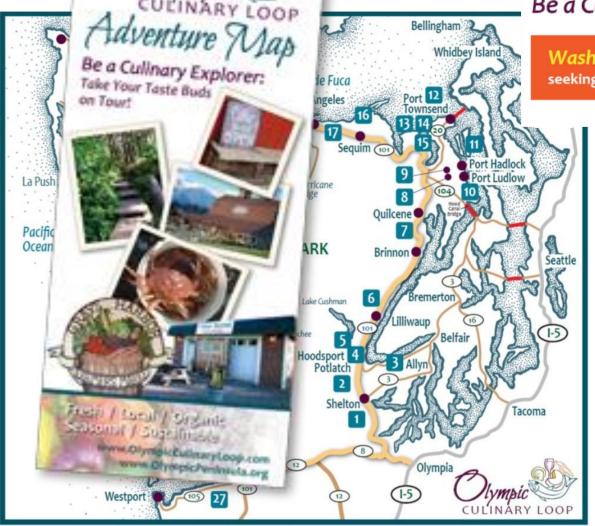
From 150 metres up the Sky Needle, Seattle's other landmark attraction, the Emerald City's green backyard unfurls. To the north lie the Sanju an Islands, to the east are the Cascade mountains stretching south to California, with the nearest snow-capped peak, Mt Rainier, commanding the view. The Olympic Peninsula, to the west, is just a couple of hours by car and ferry - an easy weekend bolt for Seattleites.

for wind-swept views of snowy peaks and valleys and Lake Crescent, a picture-perfect curve of glacial artistry. ext stop, Forks, is well known to fans of Twilight: this featureless former timber town is the setting for Stephenie Meyer's vampire novels and can reliably claim responsibility for a recent tourism boom on the peninsula. Further on, the temperate Hoh Rain forest, with ancient pines dripping in moss, is eerie and other-worldly, while the rugged beauty of Ruby Beach makes it, hands clown, the region's 'most photographed'. All are easily accessible by car, but to really appreciate this magnificent park, stay in one of the historic lbdges (Lake Crescent, Kalaloch or Quinault) for at least two nights to get out and walk in the old-growth forests and American Indian reservations.

Deyona Sequitir and Dungeness, are Hurricane Ridge



Washington's Olympic Peninsula is the destination of choice for travelers seeking authentic Northwest culinary experiences.







Be a Culinary

Rounding the LOOP! Great things Growing in Grays Harbor

Explorer!

Rounding the LOOP! Great things Growing in Grays Harbor county boasts the most scenic coast county!

County! Of the 4 counties comprising the **Olympic Culinary Loop**. Grays Harbor County boasts the most scenic coastal and experience from Lake Quinault – down the Pacific settings combined with a plate full of delicious places to eat and experience from Lake Quinault. Of the 4 counties comprising the Olympic Culinary Loop. Grays Harbor County boasts the most scenic coastal

Pacific settings combined with a plate full of delicious places to eat and experience from Lake Quinault – down the

coast to Westport – and through Hoquiam / Aberdeen towards Olympia theres LOTs to see and tastel Pacific settings combined with a plate full of delicious places to eat and experience from Lake Quinault coast to Westport – and through Hoquiam / Aberdeen towards Olympia theres LOTs to see and taste! Download onto your phone, or print off at home, or pick-up – just about ANYWHERE – a current copy of the Culinary Adventure Map and get ready to explore as you dine well in Gravs Harbor County!

Here's what's happening right now at a handful of our most active Grays Harbor County OCL members:

Download onto your phone, or print off at home, or pick-up – just about ANYWHERE Adventure Map and get ready to explore as you dine well in Grays Harbor County!

will again be opened. They are ess: "We don't know OT going on and



Brought to you by the Olympic Culinary Loop

Alderbrook Resort & Spa: C (Hotel / Motel)

100 E Alderbrook Dr. Union, WA

Taylor Sh We're so excited to hear when the new Ocean Crest Resort (Fin / Sholling). • aylor Sh. We're so excited to hear when the new Ocean Crest Result.

(Fin / Shellfi: excited too! Here's a recent post from Jess ("The Culinary M")

130 SE Lymb (FIN / Shellfi): excited too! Here's a recent post from Jess ("The Cuinnary in 130 SE Lynch yet... There are still deliveries to be made, things to be built 130 SE Lynch yet... There are some new pics. Look at the Ba

Harbinger Winery! Out of Sara Gagnon's

surviving a small-plane wreck that killed t Winery was born. By Andy Perdue, Special to The Seattle Times Sa

Read more

(Winery /

50 S.E. Sk

Voss Acres Produce Market

Happy Father's Day from Voss Acres per pound today! Cheers to all Dad's!



February Fresh Sheet

March FRESH SHEET



Personalities Around the LOOP - Dave at Harbinger Wine

Total Views: 105 Daily Views: 6

Meet Dave of Harbinger Winery! Video Dave's br postcard: http://youtu.be/mnp9bHT10-U Answe content quiz questions below in the MESSAGE to:

an OCL prize package drawn at random from all correct "Per

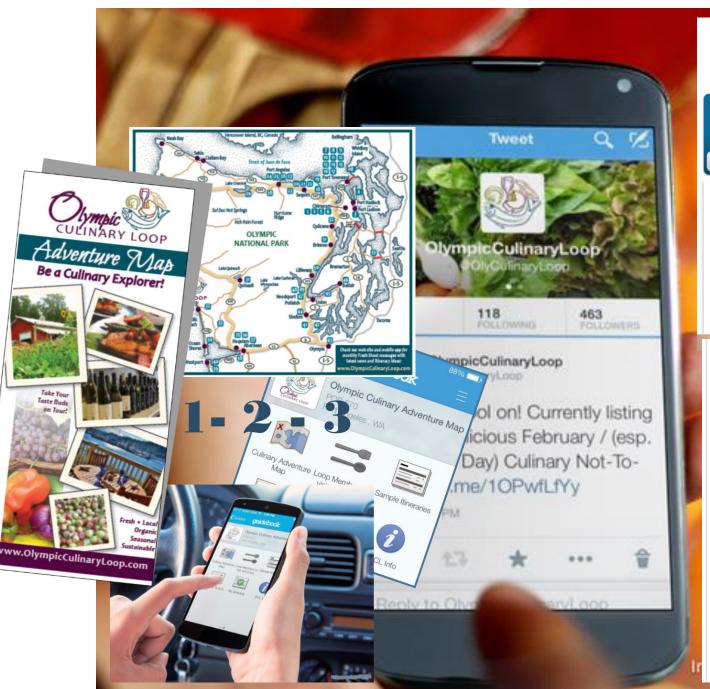
Twitter

eprint this great article of community service

Messenger

Facebook









Home » Blog » Cooking up Valentine's Love around the LOOP

Cooking up Valentine's Love around the LOOP

Total Views: 71 Daily Views: 3

The excuse to enjoy a great meal is here!

Head to the **Olympic Culinary Loop** to dine in Valentine style this month. But hurry! Many of the delicious offerings are limited and most require RSVP's.

Enjoy these great culinary experiences with someone special!

PLACES FOR FOODIES

- * Association
- Bakery
- ★ Bed & Breakfast
- * Chocolatier
- * Clallam County
- * Creamery
- * Farm



Nourish Sequim Here it is as promised, Nourish Sequim's unique menu for your special Valentines Day event. We are taking reservations now. Pairing with the what they're serving up on the Red Wine & Chocolate trail. Book your table today!

Reservations are booking fast for Valentine dinner with Stringology, the lovely gypsy jazz music from Eric and Terrianne. The menu is fun with chocolate used on its various forms from cocoa nibs to cocoa powder to Rich Dark

with chocolate used on its various forms from cocos ribs to cocos powder to Rich Dark glorious chocolate and we will be offering a new dessert wine from Finnriver, cacao pear wine...which is amazing! just tasted it yesterday and have plans to use it in our Valentine coconut tart. The menu is all is carte and while we suggest pairings from our local wineries...you can have a cup of tea if that's your preference.



Finnitiver Finnitiver crew enjoying a mouthful of Theo Chocolated Come, try our Cacao Brandy Wine at the Wine & Chocolate tour this weekend with the Olympic Reinisula Winery Association. Don't wine without chocolate this weekend! Join us at Finnitiver for love & bubbles, gourmet sipping chocolate, cacao brandy wine release and chocolate tarts. Stay the weekend at the Huck House

(http://www.finnriver.com/visit/farmstay-retreat) and get a third night



Fins Coastal Culsine Valentine's Day and the Full Moon join together for a romantic dinner for two at Fins. Specials include:

Cafe' New Day Valentines Day menu specials at Cafe New Day!

Gluten Free Four Course Meal on Valentine's Day beginning at

5pm. Vegan Options I Reservations may be made by calling 360-

Pine Nut-Crusted Rack of Lamb

- Butter Poached Dover Sole Stuffed with Crab
- Sea Scallops with Blood Orange Salsa and Micro Greens Salad
- Seafood Martini Appetizer
- Chocolate and Strawberry Cheesecake for Two.



Alder Wood Bistro Valentine's Day is next Friday! We are getting ready to seduce your taste buds and excite the splirit with delicious & tantalizing Valentine's specials. Including Fole Gras, Scallops, and chocolate-braised short ribs!! Aye, be still my beating heart...

A couple of changes from years past.

One, we will offer our full regular menu in addition to our Special Valentine's Menu.

Two, we will serve the special valentines menu on Saturday the 15th as well, just in case you can't make it on Friday.

Currently there is still room, but not much! Please give us a call to reserve a spot. 360-



Walter Dacon Wines Valentine's Day and President's Day all wrapped Into one special four day weekend (Pebruary 14th through February 17th). We've asked Sean Weaver, an extremely accomplished acoustic guitarist (in the Chet Atkins style) from Nashville to play for you, all four days. We will be

serving 'everything chocolate'. So come out to listen to Sean, drink some wonderful wine, and nibble on delicious chocolates. The fee: Le Grand Crew \sim \$7, All others \sim \$10. We are come from poon to 5 nm as to day.



The Resort at Port Ludiow Make this Valentine's Day one to remember with a six course tasting menu and optional wine pairing Limited reservations available for this fun evening of food and wine. Call 380, 437, 7412



Wind Rose Cellars Join us for Red wine and Chocolate over the next two weekends. We'll be hosting local chocolatier 'Vonne Yokota as she works her craft. At Wind Rose we'll be pairing 5 wines with 5 of her amazing chocolates.

Ajax Cafe Beginning on Friday Ajax Cafe will be featuring a lovingly

Olympic Culinary Loop shared Evening Magazine's photo.

Their talking OUR Hwy 101 "LOOP"! Let Evening Magazine here from you where they need to travel for the best of the Olympic Peninsula's 101



HELP! We got so many great ideas for things to see on our US 101 at the end of the month but we need your best ideas for the stretch between Tumwater and Sequim





edibleSEATTLE. Chorthwest



Seattle DINING!

celebrating the seasonal bounty of Puget Sound®



Adventure

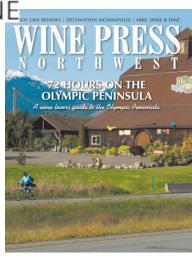


Be a Culinary Explorer!







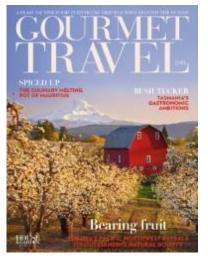


























on Town



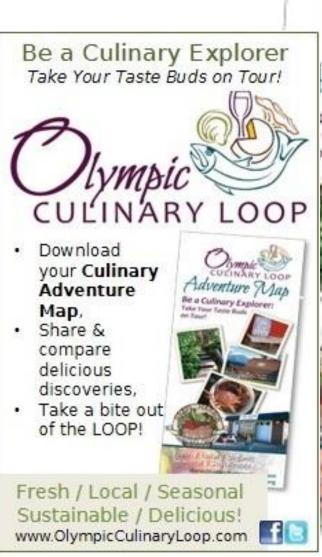


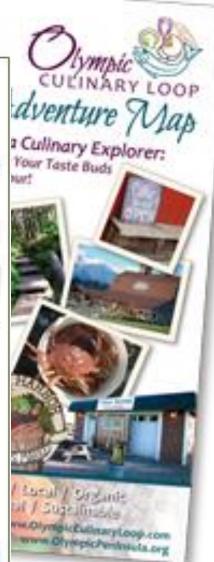






Be a Culinary Explorer: Take Your Taste Buds







day 1
DAY 2









Be a Culinary Explorer: Take Your Taste Buds on Tours











and bounty of the Olympic Peninsula

Granam Kerr, the Galloping Gourmet, hits the culinary trail en route to 10th Annual Dungeness Crab & Seafood Festival

BY DEBORAH A. BLACK, POSTMEDIA NEWS OCTOBER 7, 2011 11:49 AM Comment 40 Recommend >Tweet 0

PHOTOS (14)



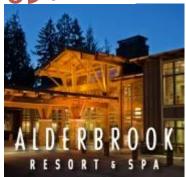
Michael's Seafood & Steakhouse est. 2001

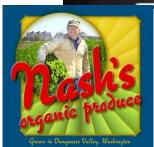


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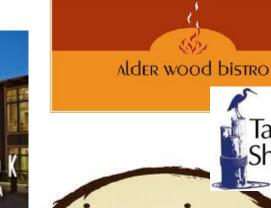
October means fresh crab is in abundance on the Olympic Peninsula.

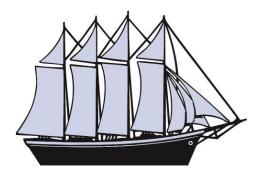
October means fresh crab on the Olympic Peninsula and time for the annual Dungeness Crab & Seafood Festival, a Northwest culinary event that draws foodies and fun-seekers to Port Angeles every year for their fill of 12,000 pounds of fresh locally-caught Dungeness crab. Homage is paid to the famous crustacean in an old-fashioned crab feed where twopound whole crabs are served-up hot or cold, in savory dishes ranging from crab cakes to crab Rangoon to crab bisque and even in a Sunday morning "Crab Revival" where crab crepes and crab quiche are complemented by live Gospel music.











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thurstontalk.com

Sip Spirits and Slurp Oysters Along the Hood Canal

http://www.thurstontalk.com/2015/06/07/oyster-hood-canal/

Summertime is about taking it slow and enjoying the season, locals pine for the summer amounts of the year that don't make untraced the beach star and as the long, was the season are, for many,

Sip Spirits and Stupe Oysters and in the woods and over-the-top selection in the four counties united for the olympic coast cuisine.

there are countless ways for visitors to experience the flavors of the

After a long day exploring Twanoh State Park or traversing the trails at Lena Lake, Hood Canal-goers will be eager for rations. When hunger strikes, Shively says there's something for every appetite. Visitors can sink their teeth into the local flavors of oysters, clams, geoduck and more at Hama Hama Oyster Saloon or take their tastebuds on a culinary excursion to the Carolinas without ever leaving the Hood Canal at Smoking Mo's, Which features slow hickory smoked barbacus and

"Along the 'Hood,' Visitors Certainly Shively. With Walter Dagen in in Hoodsport and Ma







When Chuck and Jan Morris, owners of The Hardware Distillery Co., learned that Nash's Farm in Sequim was growing Olympic Peninsula grown rye, the couple saw an opportunity to create a 100 percent Olympic Peninsula-produced spirit. The only thing missing was the oven for malting the essential Washington grain. "That's where Hama Hama Oyster Co. gets into the bottle," says Shively.

After learning about Chuck and Jan's mission, brother and sister Hama Hama duo, Adam and Lissa James, agreed to let the spirited distillery owners malt the Sequim-grown grain in the same oven Hama Hama has been smoking its oysters in for decades. The result? A Hama Hama-style hooch, complete with what Shively describes as an "oyster nose" finish.

Straight from the farm to the glass, the whiskey, which is currently aging to perfection, isn't just an example of a unique collaboration, it's part of an entire movement in the region to create hyperlocal, 100 percent Olympic Peninsulamade products.

For Shively and everyone at the Olympic Culinary Loop, this



When Chuck and Jan Morris learned of an Olympic Peninsula farm growing rye, they saw the opportunity to create 100 percent Olympic





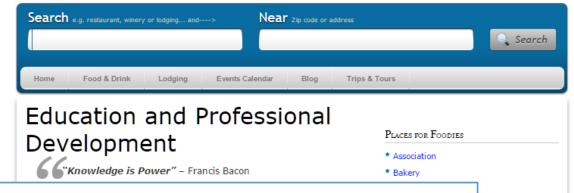














Long-time Olympic Culinary Loop founding board member and past president Diane Schostak passed away in March 2015. Diane was a visionary, a dedicated and

tireless leader in building the tourism industry for the Olympic Peninsula, and across the state, in her nine years as the Executive Director for the Olympic Peninsula Visitor Bureau. Through her commitment to partnerships, she always kept her eye on the big picture, inspiring all who knew her to do so as well. Her love of the Olympic Peninsula went deep and was infectious to everyone she touched. Those of us who worked with her and called her our friend are committed to carrying on her legacy of collaboration in tourism and hospitality.





"... The Culinary Loop Tour was amazing, educational and so much fun. It was a very impressive tour... To have so many great food folks organized and all together... AMAZING! Thanks again for the opportunity."

Christina Cox - photo journalist







- Golf Special Section
- Girls' Getaways
- National Parks Rainier NP (US Open lead)
- Concert Venues
- Agritourism OCL editorial content + Map insert!

TOTAL AUDIENCE 300,000
CIRCULATION
READERS PER COPY
FREQUENCY 6X per year
DISTRIBUTION INCLUDES : Paid Subscribers, Newsstand, In-Room & Sponsored

Benefits	Associate level	INDUSTRY LEVEL	Corporate level
12 month Olympic Culinary Loop membership!	✓	✓	
2015-16 Culinary Adventure Map profile placement	2. Finnriver Farm & Cidery 62 Barn Swallow Rd., Chimacum, WA 98325 * 360-732-4337 www.finnriver.com * Open DAILY, 12pm-5pm Finnriver Farm & Cidery is an organic family farm and artisan cidery specializing in handcrafted hard ciders and fruits wines. Your business listing with: Numbered map pin placement + Address, phone, hours and web URL 20 word description	7. LULLABY WINERY 274-S Otto Street, Port Townsend, WA 98339 * 509:386-1324 www.hullabywinery.com * Open by appointment only Lullaby is a small family winery crafting Artisan wines from some of the best vineyards in Washington State. ALL Standard listing elements + • Your business name in caps reversed out of our signature wine color • Option for additional 25% description word count	19. Nash's Farm Store 4681 Sequim-Dungeness Way Sequim, WA 98382 • 360-68-6274 www.mashborganicproduce.com • Tues-Sun, gam - 7pm A full grocery store with organic, local, CMO-free and gluten- free products. Produce section features fruits and vegetables from Nash's Farm. ALL Standard listing elements + • Your business logo illustrates your listing • Optional +25% description word count
Promo tools (i.e. Mobile Map App tips poster)	✓	✓	✓
Maps for in-business distri- bution (Your investment is less than .50¢ a piece!)	425 of 50,000 distribution	750 of 50,000 total distribution	1,300 of 50,000 distribution
Map insert gains 300,00 Coorthwest	0 readership!	✓	✓
"Go-Do-Dine-Stay" County-b sample itineraries. Enhanced Event Calendar listings. More	Web profile +	Drawing for Map itinerary listing	Guaranteed itinerary listing!
Featured web category placement		3 months "featured"	12 months "featured" & sponsor icon on footer of all OCL web pages
Press Releases		2 per year	4 per year
Banner ad campaign			(a \$75 value!)
All for only:	\$210 Sign-up!	\$375 Sign-up!	\$650 Sign-up!
Additional address listing		\$175 each	\$75 each



More than an online information source....

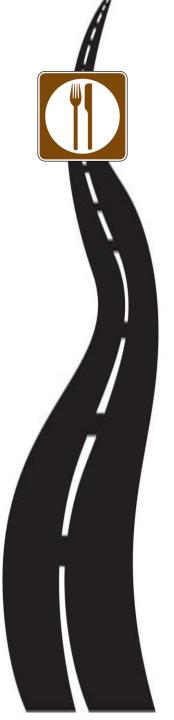
Olympic Culinary Loop is an Integrated Branding

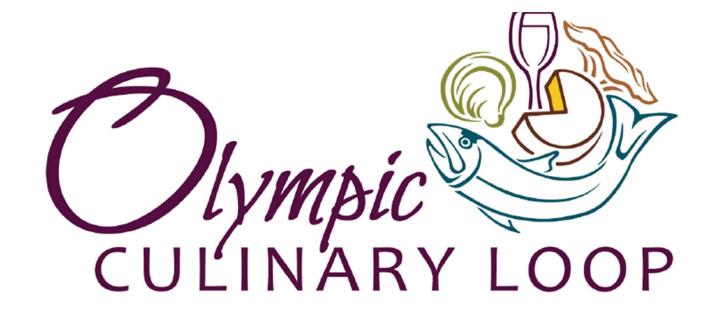
Platform Going Beyond Traditional Media—Utilizing Marketing, Advertising and Public Relations Strategies

- Amplifying and celebrating our unique sense of place;
- Defining and through collaboration uniting :

"Olympic Coastal Cuisine"

- Marketing
- Advertising
- Advocacy
- Public Relations
- Connections
- Member Services &
- Professional Development





www.OlympicCulinaryLoop.com

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